

BISTRO MENU

A GLASS OF WINE

SPARKLING

Angus Brut NV	6.5
Gisa Arc Adelaide Hills Sparkling 2017	7.5
Bird In Hand Sparkling Pinot 2018	10.5
Selection 23 Prosecco NV	7
Innocent Bystander Moscato	8
Pauletts Trillians Sparkling Red Piccolo	9.5

WHITE VARIETALS

Dean's Sauvignon Blanc 2017	8
Shaw & Smith Sauvignon Blanc 2018	11
Oxford Landing Sauvignon Blanc 2018	6.5
Oyster Bay Sauvignon Blanc 2017	8
Jim Barry Watervale Riesling 2017	9
Tim Adams Pinot Gris 2018	9
Henschke Peggy's Hill Riesling 2017	9.5
The Lane Block 1A Chardonnay 2017	9
D'Arenberg Olive Grove Chardonnay 2017	8

ROSÉ

Woodstock Grenache Rosé 2017	8.5
Jim Barry Rosé 2017	8

RED VARIETALS

Nashwauk Tempranillo 2016	8
Sidewood Pinot Noir 2017	10
S.C. Pannel Dead End Tempranillo 2017	10.5
Seppeltsfield Grenache 2017	9.5
Paxton AAA Grenache Shiraz 2017	8.5
Richard Hamilton Lot 148 Merlot 2016	8
O'Leary Walker Cabernet Sauvignon 2016	9
Kaesler Stonehorse Shiraz 2016	8
Hentley Farm Villain & Vixen Shiraz 2017	10
Oxford Landing Shiraz 2017	6.5
Barossa Valley Estate Shiraz 2016	9.5

OYSTERS

	HALF DOZEN	DOZEN
NATURAL [GF]	15	26
KILPATRICK	17	28

SHARE

TURKISH GARLIC BREAD [V]	6
CORIOLE OLIVES [V] [VG] marinated Coriole olives with crusty Turkish bread	8
CHEESY GARLIC PIZZA [V] garlic and parsley butter	10
DUO OF HOUSE MADE DIPS [V] toasted Turkish bread, marinated olives and cornichons	15
CHARCUTERIE BOARD sliced cured meats, aged cheddar, brie, condiments, pickles and lavosh	40
SEAFOOD PLATTER grilled lobster, SA king prawns, salt and pepper squid, battered fish, pickled calamari and natural oysters	85

ENTREE

SOUP OF THE DAY	8
CRUMBED LAMB BRAINS garlic mash, Barossa speck and caramelised onion	16
CONFIT PORK BELLY AND POTATO CROQUETTES Peruvian pepper sauce	15
CHARRED SOUTH AUSTRALIAN KING PRAWNS spicy bravas sauce and grilled Turkish bread	18
SALMON TATAKI [GF] ponzu dressing, wasabi leaf, roasted sesame, crispy nori and kewpie	16

SALAD

HEIRLOOM FATTOUSH SALAD [V] [GF] heirloom tomato, baby cucumber, Spanish onion, crisp pita bread, parsley and bulgur	18
CHAR GRILLED CHICKEN SALAD [GF] micro herb leaf, grilled peach, avocado, popcorn shoot, Spanish onion, cashew nuts and citrus dressing	23
HOT SMOKED KINGFISH SALAD baby spinach, mango, green beans, pumpkin, Spanish onion, raddish, roasted sesame, walnuts and champagne dressing	24
SALT AND PEPPER SQUID SALAD crispy noodle, wombok, corriander, mint, soy and sesame oil dressing	24

MAIN

FISH OF THE DAY [GF on request]	30
ROAST OF THE DAY [GF]	20
SLOW COOKED PORK BELLY [GF] pickled radish, charred cauliflower and beetroot pureé	28
PRESSED LAMB SHOULDER spiced mint gel, squash, broad beans, snow pea shoot and parsnip pureé	26
PERUVIAN SPICED CHICKEN [GF] charred corn, baby desire potato and confit pepper pureé	26
BLUE SWIMMER CRAB SPAGHETTINI rocket, dill, garlic, cherry tomato, chilli and olive oil	26
SPAGHETTINI CON BROCCOLI [V] baby peas, garlic, mint, parsely, olive oil and parmesan (\$6 ADD Prawns)	18
PORK BELLY LINGUINI spicy tomato sugo, spinach, capsicum, corriander and olive oil	24
BBQ BRAISED PORK RIBS house salad with chips	38
48 HOUR SLOW COOKED BEEF RIB South American rice, charred lime, spicy rib sauce	30

STEAK [GF]

TEYS CERTIFIED ANGUS RUMP 300G 150 day grain and oregano fed	30
36° SOUTH SCOTCH FILLET 300G dry aged	36
COORONG ANGUS FLAT IRON STEAK 250G	30

All our steaks are served with smoked potato, parmesan grilled broccolini and red wine jus

PIZZA

Our pizzas use house made dough and fresh ingredients. GF bases are available upon request add \$4

MARGHERITA [V] fresh tomato, mozzarella and basil	15
SEA SALT POTATO [V] caramelised onion, mozzarella and rosemary	17
HAWAIIAN shaved ham and pineapple	17
BBQ CHICKEN bacon, onion and BBQ sauce	19
GARLIC MUSHROOM [V] pesto base, pumpkin, feta and balsamic glaze	17
SALAMI onions, chilli, basil and fresh shaved salami	18
SPENCER GULF PRAWN pancetta, anchovies, chilli and rocket	21

STAPLES

VEGAN BURGER [V] [VG] black bean and quinoa patty, avocado, tomato, herb salad mix and mustard pickle with chips	16
SOUTHERN FRIED CHICKEN BURGER lettuce, tomato, cheese and kewpie mayo with chips	20
200G WAGYU BEEF BURGER spiced eggplant chutney, cheese, tomato, lettuce and kewpie with chips	20
CHICKEN BREAST SCHNITZEL salad with chips	20
PORTERHOUSE BEEF SCHNITZEL salad with chips	20
CITRUS BATTERED FISH salad with chips	23

SAUCES

House BBQ, mushroom, pepper, diane or gravy [GF]	2
Parmigiana; mozzarella, ham, provençale tomato sauce	3

ACCOMPANIMENTS

garlic mashed potato [GF]	8
HWY house salad; tomato, onion, olives and feta [GF]	8
chips with garlic aioli [V]	8
steamed greens [V] [VG on request]	8
roasted Seasonal Vegetables [V] [VG on request]	8

SWEETS

GRILLED BANANA AND NUTELLA WAFFLES freeze dried banana and vanilla ice cream	12
BAILEYS AND RASPBERRY TRIFLE white chocolate brownie, Baileys custard, raspberry cream and freeze dried raspberry	12
LAVENDER AND EARL GREY CRÉME BRULEE crunchy toffee [GF on request]	12

[GF] gluten free [V] vegetarian [VG] vegan
seniors and kids menus available on request

HWY. | THE HIGHWAY

OPEN 7 DAYS FOR LUNCH & DINNER
TO MAKE A RESERVATION CALL 82978155